

SPRING SEED WINE CO.

SPRING SEED WINE 'MORNING BRIDE' 2017 McLAREN VALE SHIRAZ ROSÉ

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Spring Seed Wines are made from grapes lovingly grown in our family's organic vineyard, located in the premium wine region of McLaren Vale, South Australia. The vineyard was established in the early 1970's by Peter and Anthea Bosworth, and is now owned and run by their son Joch, who began the conversion to organic viticulture in 1995. The vines are fully certified 'A' grade organic by Australian Certified Organic, a process that takes four years and involves yearly audits and random sampling of produce. The Spring Seed Wine labels are unashamedly inspired by vintage flower seed packets created at the turn of the last century. The colour, clarity and beauty of the original seed packets are quite remarkable. We have chosen the Canna, Mourning Bride and Calliopsis flower images for our Rosé labels.

Vintage 2017

We had terrific winter and spring rains leading up to vintage 2017, a marked contrast to the previous year, proving once again if proof were needed, that every vintage is different. We had a cool early part to spring too, combined with the spring rain. Flowering was about 3 weeks later than the previous year which of course meant that vintage was 3 weeks later than normal, or as some old locals said sagely, back to the old normal. There was a very long and slow ripening period which is terrific for allowing grapes to develop their flavours. We had a pretty dry February March and April once the spring rains finished in mid-January. Overall a late vintage.

Winemaking

The 'Morning Bride' is a dedicated Rosé - we picked some of our Chanticleer Shiraz early, especially to make this wine. Grapes were de-stemmed and pressed with no skin contact at all. There was a cool, temperature-controlled fermentation in stainless steel tanks and once the grapes were through malolactic fermentation the wine was stabilised, filtered and then went straight to bottle.

Tasting Note

As this wine is a dedicated Rosé (see above) the grapes were picked much earlier than we would normally pick Shiraz, so the flavours are green red flavours (watermelon rind and raspberries), rather than the red black (plum, blackberry) fruits so it has lovely crunchy acidity and is dry, with hints of watermelon skin on the nose, hints of strawberry and finishes nice and clean and dry. The aim was to make a pale pink dry and textural wine, with lovely acidity and balance. Mission accomplished.

Technical Details

Vineyard: Chanticleer
Picking Dates: 3rd March 2017
Alc/ Vol: 12.0%
Bottling date: 15th June 2017



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~ made with organically grown grapes from our vineyard ~